

## Boozy Chocolate Bundt Cake by Janette Mitchell

Serves 12-14

### Cake Ingredients:

1 cup unsweetened cocoa powder  
1 ½ cups brewed coffee  
½ cup Bourbon  
1 cup unsalted butter cut into smaller pieces  
2 cups sugar  
2 cups all-purpose flour  
1 ¼ teaspoons baking soda  
½ teaspoon salt  
2 large eggs  
1 teaspoon vanilla  
zest of ½ an orange

### Method:

Put oven rack in middle position and preheat oven to 325°F. Butter bundt pan well, then dust with 3 tablespoons cocoa powder, knocking out excess.

1. Heat coffee, whiskey, butter, and remaining cup cocoa powder in a 3-quart heavy saucepan over moderate heat, whisking, until butter is melted. Remove from heat, then add sugar and orange zest and whisk until dissolved, about 1 minute. Transfer mixture to a large bowl and cool 5 minutes.
2. While chocolate mixture cools, whisk together flour, baking soda, and salt in a bowl. Whisk together eggs and vanilla in a small bowl, then whisk into cooled chocolate mixture until combined well. Add flour mixture and whisk until just combined (batter will be thin and bubbly). Pour batter into bundt pan and bake until a wooden pick or skewer inserted in center comes out clean, 40 to 50 minutes.
3. Cool cake completely in pan on a rack, about 2 hours. Loosen cake from pan using tip of a dinner knife, then invert rack over pan and turn cake out onto rack.

### Ganache Ingredients

2 cups unsweetened chocolate, chopped  
¾ cup heavy cream  
3 Tbsp of Kahlua  
1 Tbsp butter  
½ cup chocolate chips or shavings for garnish

### Method:

1. Place finely chopped chocolate into a heat-proof glass or metal bowl.
2. Heat cream on the stovetop until just simmering (you will see small bubbles along the edges of the pot). Do not let it boil. turn off the heat and immediately pour the warm cream over the chocolate.
3. Let the two ingredients sit for a few minutes before stirring.
4. Add the Kahlua and the butter to the mixture. Stir until smooth.
5. Let cool slightly before pouring on the cake.

### Assembly

Place cake on a stand, and pour the sauce over-top, allowing it to drip down the outer sides and into the middle. Add some chocolate shavings or chips to garnish. Let set for about 30 minutes before serving